



Breakfast & Breaks

Breakfast

Traditional Continental Breakfast

\$5.95 a person

Coffee Service, Variety of Hot Tea, Choice of Juice (Orange, Cranberry, & Apple), & Assortment of Pastries and Muffins (1 each per person)

Deluxe Continental Breakfast

\$7.95 a person

Coffee Service, Variety of Hot Tea, Choice of Juice (Orange, Cranberry, & Apple), Assortment of Pastries and Muffins, Bagels and Cream Cheese, & Fresh Fruit Tray (Seasonal)

Full Hot & Cold Breakfast Buffett

\$9.95 a person

Served in the Dining Room, Coffee Service, Variety of Hot Tea, Choice of Juice (Orange, Cranberry, & Apple), Assortment of Pastries and Muffins, Bagels and Cream Cheese, Fresh Fruit, Eggs Made to Order, Breakfast Meat (Sausage, Bacon, or Ham) and Hash Browns or Potato Wedges

Bagels & Cream Cheese

\$4.95 a person

Coffee Service, Variety of Hot Tea, Choice of Juice (Orange, Cranberry, & Apple), Fresh Mini Bagels & Cream Cheese

Breaks

Sweet & Salty

\$6.95 a person

Variety of Candy Bars, Bags of Nuts, Bowl of Pretzels, Bowl of Popcorn & Ice Water

Caught In the Cookie Jar

\$1.95 a person

Assorted Fresh Baked Cookies (2 per person) & Ice Water

The Lighter Side

\$6.95 a person

Yogurt, Granola, Fresh Fruit (Seasonal) & Granolas Bars

All portions/servings are approximate. Menu items and prices are subject to change. An 18% service charge will be added to all food and beverage charges. A guaranteed number of attendees are required 72 hours prior to the event. Regulations prohibit any outside food and/or beverage to be brought into the meeting spaces or taken from premises.

Lunch & Entrees

Lunch Buffets

All Buffets are Served in the Dining Room, Includes Water, Coffee & Tea

Soup & Salad Buffet

\$9.95 a person

Fresh Salad, Soups (2 types) and Rolls

Soup, Salad & Sandwich Buffet

\$12.95 a person

Fresh Salad, Soups (2 types) and Sandwiches (deli meats & cheeses)

Fiesta Taco Bar

\$13.95 a person

Spicy Ground Beef, Fajita Chicken, Rancho Beans, Mexican Rice, Lettuce, Tomato, Onion, Olives, Shredded Cheese, Sour Cream, Guacamole, and Flour Tortillas

Italian Pasta Buffet

\$12.95 a person

Choice of Rotini or Fettuccini Pasta, Meat Sauce or Fresh Garden Vegetable Marinara, Caesar Salad, Garden Salad and Bread of Choice

French Dip Sandwiches

\$12.95 a person

Philly Style Beef Covered in Swiss or Provolone Cheese, Served on a French roll with Au Jus and Garden Salad

Entrees

Lasagna

\$13.95 a person

Choice of Meat or Vegetable Lasagna, Green Salad or Caesar Salad, Cottage Cheese and Garlic Toast

Chicken Caesar Salad

\$13.95 a person

Crisp Romaine Lettuce Tossed in Caesar Dressing, Topped with Grilled Tuscan Chicken and Fresh Parmesan Cheese and Served with Focaccia Bread

Trio Salad

\$10.95 a person

Chicken Salad, Pasta Salad, & Tuna Salad Served on a Bed of Romaine Lettuce with Tomato, Cucumber, and Choice of Dressing

Tuscan Chicken Alfredo

\$14.95 a person

Rotini Pasta with Alfredo Sauce, Topped with Delicious Tuscan Chicken and Served With Green Salad and Garlic Toast

Pulled BBQ Pork Sandwiches

\$12.95 a person

Tender BBQ Pork, Baked Beans, Coleslaw, Potato Salad, & Corn Bread Muffins

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Platters & Snacks

Cold Platters

Each Platter Serves 20

Fresh Seasonal Fruit Platter	\$40.00
Cold Meat & Cheese	\$40.00
Shrimp Cocktail Platter <i>(44 to 48 shrimp)</i>	\$65.00
Veggie Platter <i>with Ranch Dressing</i>	\$40.00
Deviled Egg Platter <i>(24)</i>	\$20.00

Hot Platters

Each Platter Serves 20

Chicken Wings <i>BBQ, Sweet & Tangy or Buffalo (40)</i>	\$55.00
Egg Rolls <i>(40)</i>	\$45.00
Swedish or BBQ Meatballs <i>(80)</i>	\$45.00
Spinach & Artichoke Dip <i>Served with Baguette Bread</i>	\$45.00

Snacks

Assorted Brownies & Cookies by the Dozen	\$9.00
Assorted Muffins or Pastries by the Dozen	\$18.00
Assorted Bagels & Cream Cheese by the Dozen	\$12.00
Mixed Nuts or Party Mix by the Pound	\$20.00
Chips & Dip <i>Ranch, Onion, Bean, Guacamole or Salsa</i>	\$25.00

Beverage Service

Bottled Water	\$2.00
Assorted Sodas & Juices <i>Coke & Pepsi Products</i>	\$2.00
Coffee Gallon	\$20.00
Coffee & Tea Pitcher	\$10.00

We are pleased to offer our house wine by the bottle.
Domestic beer is also available. OLCC Server Charge \$25.00 per Hour

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Hors d' oeuvres

Cold Items

Each Platter Serves 20

Potato Salad	\$20.00
Macaroni Salad	\$20.00
Fruit Tray	\$40.00
Vegetable Tray	\$40.00
Cheese & Fruit Tray	\$40.00
Cheese & Cracker Tray	\$35.00
Sliced Meat Tray	\$40.00
Chips & Assorted Dip	\$25.00
Dinner Rolls (30)	\$15.00
Deviled Eggs (24)	\$20.00
Shrimp Cocktail (44 to 48 shrimp)	\$65.00

Hot Items

Each Platter Serves 20

Chicken Wings (40)	\$55.00
Meatballs with Sauce <i>Sweet & Spicy, Swedish, or BBQ</i> (80)	\$45.00
Egg Rolls (40)	\$45.00
BBQ Chicken (30 breasts)	\$55.00
Chicken Fingers (2 each per person)	\$45.00
Sampler 3 Items (any 3 of the hot items)	\$50.00
BBQ Pork Rib Tips (80)	\$45.00
Potato Skins (2 each per person)	\$25.00

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Pastries

Chocolate Chip Cookies	\$9.00 dozen
Oatmeal Cookies	\$9.00 dozen
Sugar Cookies	\$9.00 dozen
White Chocolate Macadamia Nut Cookies	\$9.00 dozen
Fudge Brownies	\$9.00 dozen
Muffins	\$9.00 dozen
Apple Turnovers	\$18.00 dozen
Scones	\$18.00 dozen
Maple Bars	\$18.00 dozen
Cream Puffs	\$18.00 dozen
Mini Cheesecake Bites	\$15.00 dozen
Tiramisu	\$50.00 cake
Coffee Cake	\$30.00 cake

Our catering staff would be happy to assist you with any other items you would like to have during your event planning process!

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